

Low Heat Skim Milk Powder



PRODUCT SPECIFICATION



Product Description:

- Manufactured from fresh pasteurized skim milk without any preservatives or any other added chemicals.
- Pasteurized at a temperature of no less 73°C not less than 16 seconds.
- Manufactured by Spray Drying method

Ingredients:

• Pasteurized cow's milk.

Organoleptic Properties:

- Appearance: Homogeneous powder without hard lumps.
- Color: Yellowish.
- Odor and taste: Slightly sweet taste, with typical pasteurized milk flavor, without foreign flavors

Physical and Chemical parameters:			
Analysis	Specification	Method	
Protein (%)	>33	KJELDAHL	
Fat (%)	< 1.5	GERBER-TEICHERT	
WPN (mg/g)	> 6	ADPI	
Moisture (%)	< 5	ADPI	
Purity	A-B-C	ADPI	
Acidity (%)	< 0.17	ADPI	
Solubility (ml)	< 2	ADPI	
Antibiotics	Negative	CHARM MRL / DELVOTEST (SP)	
Phosphatase (mU/lit)	250>	Fluorometer	

Nutritional values per 100 g:

According to supplier specification

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Microbiological aspects:

Total count	<50,000/gr
Enterobacteriaceae	<10/gr
E. Coli	<10/gr
Coliforms	<10/gr
Yeast and Molds	<100/gr
Salmonella	Absent/25 gr
Listeria monocytogenes	Absent/25 gr
Coagulase-positive staphylococci (including	<10/gr
Staphylococcus aureus)	
Bacillus cereus	<50/gr
Clostridium perfringens	<10/gr

Toxicologic parameters:

NTARIUS
₩

Foreign matters:

 The product will be free from foreign matters such as hair, threads, leaves, stones, plastic, wood, insects, and glass and will pass through a metal detector

Shelf Life/Storage temperature:

• 18 months under cool and dry conditions

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Conditions:

- The product must not contain any raw materials from genetically modified origins
- GMO-free conforms to EC directives 1829/2003 (labeling) and 1830/2003 (traceability).
- The product must be not treated by any kind of radiation. The product must be not contaminated and conform 616/2000/EC.
- Food safety and traceability conform to EC directive 178/2002/EC and hygiene of Foodstuffs 852/2004.
- Pesticide residues conform to CODEX ALIMENTARIUS.
- Heavy metals and Mycotoxins conform to EC legislation 1881/2006.
- Allergens conform 89/2003/EC.
- EC No 1259/2011 regarding Melamine.
- Must be specified as FOOD GRADE.
- ISO / HACCP / FSSC / BRC certificates.
- All the above conditions must be answered in the Allergen declaration and Chemical contaminants declaration.

Kosher: • OU

Packing:

The following details should appear on each bag:

- Supplier name.
- Product description.
- Net weight.
- Production date.
- Batch (Lot) no. (not more than 2-3 batches in each delivery).
- Best before. Storage conditions.
- Our client name.
- Our order no.: _____.
- Our product reference: _____

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